# Steps to Open a Restaurant

\*\*\*\*\*\* Preparing foods at home is PROHIBITED \*\*\*\*\*\*\*

## 1. Fixture requirements

#### Food service establishments:

- 1. Three compartment sink with drain boards.
- 2. Hand wash basin in food preparation and utensil washing areas.
- 3. Service (Mop) Sink.
- 4. Toilet rooms convenient, readily accessible for
  - a. Employees if > 5 employees, separate men's and women's restroom required
  - b. Patrons separate men's and women's restroom required unless carry-out only
    - (Toilet facilities to be provided and installed in accordance with the Kentucky State Plumbing Code)
- 5. Hot and Cold running water

### **Prepackaged Retail food stores:**

- 1. Restroom(s) for employee use
- 2. Hand wash basin in restroom
- 3. Hot and cold running water

### **Processing Retail food stores:**

- 1. A three compartment sink with drain boards.
- 2. Hand wash basin in food preparation and utensil washing areas.
- 3. Service (Mop) Sink
- 4. Restroom for employee use.
- 5. Hot and cold running water.

## 2. Fee Schedule

#### **Food Service Establishment:**

Ann	nual permit fee	\$100
+ in	spection fee for the numb	per of seats
	1 -25 seats	\$60
	26 – 50 seats	\$100
	51 – 100 seats	\$125
	101 – 200 seats	\$150
	201 or more	\$175
+ dr	rive through window	\$125
+ ca	ntering operation	\$110

### **Combination Food Service and Retail Market:**

Food Service annual permit fee + inspection fee + Retail Food Store fee based on square footage.

#### **Retail Food Store:**

0 – 1,000 square feet	\$75
1,001 – 10,000 square feet	\$125
10,001 – 20,000 square feet	\$175
20,001 – 30,000 square feet	\$200
30,001 or more square feet	\$300

All fees for your permit & inspection are paid to the Mercer County Health Dept and are due before you open.

# **Kentucky Retail Food Code & FDA Code**

- 1. http://www.lrc.ky.gov/kar/902/045/005.htm
- 2.http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm2016793.htm

# Steps to Open a Restaurant

# 3. Waste Disposal

### **City Sewer:**

- 1. Contact City Sewer to determine need for grease trap.
- Harrodsburg Water and Sewer Dept: (859) 734-4971 or (859) 734-3042

### **Onsite Septic System:**

- 1. Approved onsite sewage disposal system needed.
- 2. Mercer County Health Dept: Tony White, (859) 734-2229

## 4. Plan Review

- 1. Four (4) sets of plans
  - a. Floor plan
  - b. Plumbing riser diagram
  - c. Submitted for review and approval by a licensed plumber.
- 2. Reviewed by Mercer County Health Dept, Environmental staff
- 3. Submitted to KY Division of Plumbing for approval
- 4. Submission and review fee: \$25

# 5. Other Persons of Interest

- 1. Building inspector: Bill Durham, (859) 734-6066
- 2. Zoning Officer: Shawn Moore, (859) 734-6066
- 3. Fire Marshall: Jeff Brooks, (502) 573-0388
- 4. Plumbing Inspector: Wendell Lawrence, (859) 734-7360

Wednesday only. 8 - 9:30 am

5. Mercer County Health Dept, Environmental Staff:

Tony White, (859) 734-2229 x 136

Cathy Akins, (859) 734-2229 x 135